



Beer and Bacon Macaroni and Cheese

Ingredients

2 cups uncooked elbow macaroni
6 [Sinclair Family Farm](#) bacon strips, chopped
3 garlic cloves, minced
1/4 cup all-purpose flour
1-3/4 cups 2% milk
2/3 cup brown ale or chicken broth
1 cup shredded Parmesan cheese
1 cup shredded extra-sharp cheddar cheese
2 green onions, chopped
1/2 tsp. salt
1/4 tsp. pepper
Additional green onions



Method

1. Preheat oven to 375°. Cook macaroni according to package directions for al dente; drain.
2. Meanwhile, in a 10-in. cast-iron or other ovenproof skillet, cook bacon over medium heat until crisp. Remove to paper towels.
3. To the same pan, add garlic; cook and stir for 30 seconds.
4. Stir in flour until blended; gradually whisk in milk and beer. Bring to a boil, stirring constantly; cook until thickened, 2-3 minutes.
5. Stir in cheeses until blended.
6. Add macaroni, green onions, salt, pepper and half the bacon; stir to combine.
7. Bake, uncovered, until bubbly, 15-20 minutes.
8. Sprinkle with remaining bacon and additional green onions. Serve immediately.

Adapted from Taste of Home